

2011 WorldSkills Australia School / College – VET in Schools

Cookery Competition

COM11/5 Judges' Instructions

The competition will be run for the **4 hours** to prepare, cook and present the dishes.

This competition task reflects three units of competency from the Hospitality Training Package SIT07. The task will be part of your assessment for **Organise and Prepare Food, Use basic Methods of Cookery** and **Present Food**.

Teachers are to inform students of further assessment activities if necessary.

A briefing of the competition procedures will be given on the day of competition by the Assessor / Judge including:

- Numbering of students, ovens and gas burners, refrigerators and presentation area
- Allocation of ovens and gas burners, benches, refrigerators and presentation area
- Presentation / serving times and details
- Marking scale outline

NB: If there are no Food and Beverage competitors, cookery competitors are still required to make 4 portions.

Skills List

The following **skills will** be assessed:

- logical and time-efficient work flow (you will need to complete a detailed workflow for this task)
- knife handling techniques
- cutting techniques for foods as required for menu items
- hygienic handling of food and equipment according to local, state or territory and national regulatory requirements
- safe work practices according to OHS principles and procedures, particularly with regard to using knives, bending and lifting, using cutting implements, appliances, heated surfaces and other equipment that carries a risk of burns and environmental considerations in relations to different cookery methods
- waste minimisation techniques and environmental considerations in relation to food preparation
- problem-solving skills to deal with minor problems, such as shortages of ingredients
- literacy skills to read recipes, menus, instructions and orders
- numeracy skills to calculate portions, and weight and measure quantities of ingredients
- use and characteristics of a range of equipment used for the required methods of cookery
- ability to work within a team (you will be sharing some equipment)

TOOLS AND EQUIPMENT TO BE BROUGHT BY THE COMPETITORS

In order to compete in this competition you are required to attend in full chef's uniform with full tool box and comply with the hygiene guidelines – (including no jewellery to be worn)

MATERIALS AND EQUIPMENT TO BE SUPPLIED BY THE ORGANISERS

A briefing of the materials and equipment provided to each competitor and competition procedures will be given on the day of competition by the Assessor/Judge.

MARKING SUMMARY

This competition will be assessed through practical demonstration of various methods of cookery and will be supported by assessment of underpinning knowledge.

ASSESSORS / JUDGE MARKING GUIDELINES

Mise en place:

Ingredients:	storage, amount, organisation, wastage
Utensils:	correct selection and use
Benchwork:	clutter, cross contamination etc
Stovework / Oven	heat control, organisation, cooking techniques
Workflow:	logical sequential, smooth, timing
Safety:	bench, stoves, use of tools and equipment, haste, OH&S
Hygiene:	personal, uniform, food HACCP
Preparation:	appropriate methods, professional techniques
Finished product:	saleable product, taste, texture, acceptable industry standard
Presentation:	timing, temperature, no. of portions, serving dishes, creativity

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Splitting-a-tie

In the event of a tie between medal winners at the end of the competition, the competitor with the highest score in a section(s) will be the overall winner. The sections will be used in following order until a winner is determined.

Safe Work Method Statement

Where a competitor is observed working in an unsafe manner, they should be stopped and told the correct practice and not allowed to continue until willing to follow the judge's instructions. Marks should be deducted accordingly.

Competition task reflects following Units of Competency

Organise and Prepare Food,
Use basic Methods of Cookery
Present food

Students must serve two portions of each recipe

MENU SHEET (TO BE PROVIDED BY COMPETITION ORGANISERS 7 DAYS IN ADVANCE)	
DISH 1	FRITTATA
DISH 2	BRUSHCETTA
DISH 3	RICE PUDDING

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COMMENT SHEET

Assessor's Name:

Date:

Class Number:

NO.	COMMENTS

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